

Claims

1. A natamycin dosage form comprising a tablet, which consists of physiologically acceptable components, said tablet containing an effective food preserving amount of natamycin.
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2. A natamycin dosage form according to claim 1, wherein said tablet contains between 5 and 50 % by weight natamycin.
3. A natamycin dosage form according to claim 2, wherein said tablet contains from 10 to 40
10 % natamycin.
4. A natamycin dosage form according to claim 3, wherein said tablet contains from 15 to 30 % natamycin.
- 15 5. A natamycin dosage form according to claim 1, wherein said tablet additionally contains excipient(s) selected from a diluent, a binding agent, a disintegrating agent, a free-flowing agent, an anti-caking agent, a tableting agent, a lubricant and mixtures thereof.
- 20 6. A natamycin dosage form according to claim 5, wherein said excipient is selected from the group consisting of microcrystalline cellulose, lactitol, glucose, lactose, sucrose, fructose and sodium chloride.
7. A natamycin dosage form according to claim 5, wherein said free-flowing agent and disintegrating agent comprises microcrystalline cellulose.
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8. A natamycin dosage form according to claim 5, wherein said tablet contains from 50 to 80% by weight of a free-flowing agent.
9. A natamycin dosage form according to claim 8, wherein said tablet has a disintegration in
30 an aqueous solution at 25°C of less than 350 seconds, and a friability of less than 5 %.
10. A natamycin dosage form according to claim 1, wherein said tablet further comprises a buffer.
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11. A natamycin dosage form according to claim 10, wherein said buffer is selected from citrate, phosphate and mixtures thereof.

12. A natamycin dosage form according to claim 1, wherein said tablet further comprises a component selected from a food grade antibacterial agent, thickener, emulsifier and mixtures thereof.
- 5 13. A natamycin dosage form according to claim 1, wherein said tablet is adapted for being disintegrated in an aqueous solution to provide a natamycin suspension with an effective amount of natamycin for spraying or painting onto an edible foodstuff or for dipping an edible food product in.
- 10 14. A process for producing a natamycin dosage form comprising the steps of
 - mixing particles comprising natamycin with a free-flowing agent and disintegrating agent and physiologically acceptable component(s)
 - feeding said mixture into a tabletting machine
 - forming said mixture into a tablet which consists of physiologically acceptable components and an effective food preserving amount of natamycin.
- 15 15. A process according to claim 14, wherein said tabletting is performed using a tablet pressing machine.
- 20 16. A process according to claim 14, wherein said tablet contains between 5 and 50 % by weight natamycin.
- 25 17. A process according to claim 16, wherein said tablet contains from 10 to 40 % natamycin.
- 30 18. A process according to claim 17, wherein said tablet contains from 15 to 30 % natamycin.
19. A process according to claim 14, wherein said tablet additionally contains excipient(s) selected from a diluent, a binding agent, a disintegrating agent, a free-flowing agent, an anti-caking agent, a tabletting, a lubricant and mixtures thereof.
- 35 20. A process according to claim 19, wherein said excipient is selected from the group consisting of microcrystalline cellulose, lactitol, glucose, lactose, sucrose, fructose and sodium chloride.
21. A process according to claim 19, wherein said free-flowing agent and disintegrating agent comprises microcrystalline cellulose.

22. A process according to claim 21, wherein said tablet contains from 50 to 80% by weight of a microcrystalline cellulose.

5 23. A process according to claim 22, wherein said tablet has a disintegration in an aqueous solution at 25°C of less than 350 seconds and a friability of less than 5 %.

10 24. A method for preservation of a food product comprising adding natamycin contained in a natamycin dosage form which comprises a tablet consisting of physiologically acceptable components and containing an effective food preserving amount of natamycin, directly or indirectly to said food product to provide an effective preserving amount of natamycin in or on said food product.

15 25. A method according to claim 24, wherein said tablet is added directly into said food product.

20 26. A method according to claim 24, wherein said tablet is used in surface treatment of said food product.

25 27. A method according to claim 24, wherein said tablet is suspended in a liquid vehicle to provide a natamycin suspension with an effective amount of natamycin for spraying or painting onto an edible foodstuff or for dipping an edible food product in.

30 28. A method according to claim 27, wherein said suspension contains 0.125-0.25% natamycin.

25 29. A method according to claim 27, wherein said suspension is free from nutrients easily metabolisable by bacteria.

30 30. A method according to claim 27, wherein said tablet is first disintegrated in an aqueous solution and then used as a spray, a dipping or a surface painting suspension.

35 31. A method according to claim 24, wherein said tablet further comprises a buffer.

32. A method according to claim 24, wherein said buffer is selected from citrate, phosphate and mixtures thereof.

33. A method for preservation of a food product according to claim 31 wherein the pH of said suspension is about 3.5 to about 6.5.

34. A method for preservation of a food product according to claim 24, wherein said tablet further comprises a component selected from a food grade antibacterial agent, thickener, emulsifier and mixtures thereof.

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35. A method according to claim 24, wherein said food product is selected from cheese, shredded cheese, processed cheese, cream cheese, sour cream, dried fermented meat product, such as salami and other sausages, wine, yoghurt, juice and other beverages, salad dressing, dips, confectionery, confectionery fillings, surface glazes and icing, bakery product, bakery fillings, pizza toppings, olives, olive brine, olive oil, tomato purees and paste, condiments, cottage cheese, fruit pulp, pet food and broiler feed.

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36. A preserved food product comprising natamycin from a tablet which consists of physiologically acceptable indigestible components, said tablet containing an effective food preserving amount of natamycin.

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37. A preserved food product according to claim 36 wherein said natamycin tablet is added directly to said food product.

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38. A preserved food product according to claim 37 wherein said food product is selected from sour cream, wine, yoghurt, juice and other beverages, salad dressing, dips, confectionery fillings, bakery fillings, olive brine, olive oil, tomato purees and paste, condiments, fruit pulp, pet food and broiler feed.

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39. A preserved food product according to claim 36 wherein said natamycin tablet is added indirectly to said food product.

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40. A preserved food product according to claim 39 wherein said food product is selected from cheese, shredded cheese, processed cheese, cream cheese, cottage cheese, dried fermented meat product, such as salami and other sausages, confectionery, surface glazes and icing, bakery product, pizza toppings, and olives.